

Groote Post Chenin Blanc 1999

main variety Chenin Blanc

vintage 1999

analysis alc: 12.02 | ph: 3.4 | rs: 3.2 | ta: 7.5

type White

producer Groote Post Vineyards

winemaker Francois van Zyl

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Greenish hue with tropical flavours with hints of granadilla and peach. Medium bodied, easy drinking wine with a pleasant tropical fruit finish. Ideal for light mediteranean dishes or grilled fish.

ageing potential

2 to 3 years

blend information

Chenin Blanc

in the cellar

All grapes were destemmed and crushed. The juice was settled for three days, then racked inoculated with active dried yeast. Fermentation temperatures caried between 10-12Å°C and it took 12-14 days to complete. The wine was kept on the gross lees for six weeks with occasional stirring after which it was fined, filtered and bottled.

